



# Chicken Cacciatore

Serves 6

*This easy and comforting Italian dish, also called hunter's chicken, goes wonderfully with pasta and is even better leftover. Recipe adapted from The Joy of Cooking.*

## Ingredients

4 lb. chicken pieces\*  
1/2 cup flour\*\*  
1/4 cup olive oil\*\*\*  
1 shallot, chopped (or 1/4 onion)\*\*\*\*  
1 clove garlic, minced\*\*\*\*  
1/4 cup tomato paste  
1/2 cup dry white wine  
1 tsp. salt  
3/4 cup chicken stock  
1 bay leaf  
Pinch of dried thyme\*\*\*\*  
Pinch of dried rosemary\*\*\*\*  
Pinch of dried sage\*\*\*\*  
1 cup sliced mushrooms\*\*\*\*\*

*\*Available from such vendors as ShireFolk Farm and Snyder Family Farm*

*\*\*Available from Broadfork Farm*

*\*\*\*Available from the Café @ St. Stephen's*

*\*\*\*\*Available from such vendors as 22 Oaks Garden, Broadfork Farm, Bundy Heirloom Farm, Crumpton Farm, and Liberty Tree Farm*

*\*\*\*\*\*Available from such vendors as Haashrooms, Liberty Tree Farm, and ShireFolk Farm*

## Directions

Dredge the chicken pieces in the flour, and shake off excess.

In a large skillet or Dutch oven, heat the olive oil and sauté the chicken with the shallots or onions until golden brown.

Add the remaining ingredients and simmer, covered, for about an hour or until tender.

Recipe from the December 9, 2020 edition of the Farmers Market @ St. Stephen's newsletter  
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